

(19)



Europäisches Patentamt
European Patent Office
Office européen des brevets

(11) Publication number:

0 371 659
A2

(12)

EUROPEAN PATENT APPLICATION

(21) Application number: 89311894.3

(51) Int. Cl.⁵: A23L 1/305

(22) Date of filing: 16.11.89

(30) Priority: 29.11.88 JP 299605/88

(43) Date of publication of application:
06.06.90 Bulletin 90/23(84) Designated Contracting States:
DE FR GB NL(71) Applicant: NIPPON OIL AND FATS COMPANY,
LIMITED
10-1, Yuraku-cho 1-chome
Chiyoda-ku Tokyo(JP)

Applicant: SANWA CHEMICAL LABORATORY
CO., LTD.
35 Higashisotobori-cho Higashi-ku
Nagoya-shi Aichi-ken(JP)

(72) Inventor: Tanaka, Yoshiharu
221-30, Ohtsukashinden
Kawagoe-Shi Saitama-Ken(JP)
Inventor: Iwamura, Sadaaki
Nihon Yushi Seishin-Ryo 2-3, Kouhoku
2-Chome
Adachi-Ku Tokyo(JP)

Inventor: Sugiyura, Naoko
10-11-505, Tokumaru 3-Chome
Itabashi-Ku Tokyo(JP)
Inventor: Asai, Hirimoto
1, Nakayama-Cho 5-Chome Mizuho-Ku
Nagoya-shi Aichi-Ken(JP)
Inventor: Kurachi, Tadashi
8, Wadakatsusatogo
Konan-shi Aichi-ken(JP)
Inventor: Kurono, Masayasu
6-7, Sasaonishi 3-chome Toin-cho
Inabe-gun Mie-ken(JP)
Inventor: Yasui, Bunichiro
3-8, Josai 2-chome Nishi-ku
Nagoya-shi Aichi-ken(JP)
Inventor: Sawai, Kiyochi
36-14, Ninomiya 1-chome
Funabashi-shi Chiba-ken(JP)

(74) Representative: Ackroyd, Robert et al
Pollak, Mercer & Tench Eastcheap House
Central Approach
Letchworth Hertfordshire SG6 3DS(GB)

(54) Liquid food for supplying protein.

(57) The invention is a liquid food for supplying protein, the food principally containing protein, seasonings, flavouring materials and water, and containing 5 to 15% by weight of lactalbumin as the protein. The lactalbumin is obtained by heating to cause denaturation in cloudy conditions. The food is useful for undernourished patients who suffer from hypoproteinemia, hypoalbuminemia or average healthy people who need protein so as to consume nutritious food and develop their muscles.

EP 0 371 659 A2

Xerox Copy Centre

LIQUID FOOD FOR SUPPLYING PROTEIN

The present invention relates to liquid food for supplying protein which is easily and safely provided for undernourished patients who suffer from hypoproteinemia, hypoalbuminemia and the like or normal healthy people who desire to supply nutritious food and develop their muscles.

Protein is an important nutritive element as an ingredient of body constitutions. People need to take much protein for developing physical strength or for protecting against complications.

However, when protein is supplied by using common foodstuffs to a patient who should take much protein, for example, a patient who suffers from a liver complaint, a patient who needs dialysis of the kidney, etc., he becomes fat or suffers from fatty liver. Accordingly, it is difficult to cure the hypoalbuminemia. Then, in order to efficiently ingest protein only, food for supplying protein has been used in the form of protein materials which can be added to daily meals. On the other hand, a plasma agent is used for a patient who suffers from hypoproteinemia. However, it becomes difficult to use the agent because the agent has many disadvantages, so that it is important to use food for supplying good quality protein.

For the present, several kinds of food for supplying protein such as, for example, milk protein, soybean protein, egg protein or a mixture thereof are available on the market, and most of the food is in the form of powder.

The food for supplying protein is prepared by dissolving in water, milk, juice, etc. or by mixing in a dessert such as, for example, a jelly or custard pudding, or in a meal for giving to a patient.

In such a case, the powder food has the following problems.

a) It is apt to become insanitary.

b) When it is dissolved in water, many bubbles are formed. It is difficult to break and remove the bubbles and these steps are troublesome.

c) As the solution of the powder food is apt to be polluted by bacteria, the solution must be used within a few hours.

For the above reasons, it is desired to obtain a liquid food for supplying protein which is usable as it is.

Furthermore, the protein used in the above liquid food should be highly nutritious. The nutritive value of the protein is determined by the kind of amino acid and quantity thereof which constitute the protein. Protein scores are used for evaluating the nutritive value. Protein scores of several exemplifying kinds of protein are: lactalbumin, 100; egg protein, 100; casein, 91; soybean protein, 60. From these scores, it is understood that lactalbumin and egg protein are highly nutritious.

The liquid food for supplying protein is prepared by liquidizing and sterilizing protein. However, especially when lactalbumin and egg protein are used, the protein is denatured by heating on sterilisation treatment and the protein is coagulated and precipitated. In conventional methods, it is difficult to produce the liquid food for supplying protein having prolonged stability by using highly nutritious lactalbumin or egg protein.

Moreover, as the liquid food for supplying protein is used for oral administration in many cases, it should be tasty. However, protein such as, for example, albumin or casein or a degradation product thereof tastes rough and bitter and changes colour remarkably after sterilising. As a result, it is difficult to use the above conventional liquid food as an oral product.

As described above, there are therefore problems such that the production of highly nutritious liquid food which is tasteful and can supply protein is difficult.

The present inventors have earnestly strived to resolve these problems. As a result, the inventors devised a liquid food for supplying protein which is highly nutritious and tasteful by using lactalbumin as the protein which is heated so as to be denatured in cloudy conditions.

The present invention thus provides a liquid food for supplying protein principally containing protein, seasonings, flavour materials and water, characterised in that it contains 5 to 15% by weight of lactalbumin as the said protein, the said lactalbumin being obtained by heating so as to denature in cloudy conditions.

The present invention provides a source of protein for patients who suffer from hypoproteinemia and the like, or for normal healthy persons, and the protein is contained in a liquid food for supplying protein which can be provided conveniently and stably. Accordingly, the protein to be used in accordance with the present invention has preferably a protein score of 100 of nutritive value. For these reasons, lactalbumin or egg protein is used. However, the protein is flocculated in the heat treatment. The lactalbumin which is obtained by heating to denature in cloudy conditions is, then, used in accordance with the present invention. The lactalbumin which is obtained by heating to denature in cloudy conditions can be prepared by the following treatment steps.

Lactalbumin is dissolved in water preferably at 50°C or less, and the obtained solution is heated at

temperatures of 60° to 85° C, preferably 70° to 85° C to denature in cloudy conditions. Many kinds of products which contains pure lactalbumin have come onto the market, but the lactalbumin to be used in accordance with the present invention has preferably the purity of 90% or more. When the lactalbumin having the purity of less than 90% is used, it is coagulated by heating.

5 The content of the lactalbumin denatured by heating to be used in accordance with the present invention is from 5 to 15% by weight and the lactalbumin can be used in combination with the other protein. As the other protein, egg protein, milk protein, soybean protein, wheat protein, fish protein, meat protein, gelatin, these degradation products and the like can be exemplified and can be used in combination with one or more kinds of the above protein so as not to reduce the nutritive qualities, preferably in combination
10 with casein which is heat-stable. The content of the protein to be used in accordance with the present invention is from 5 to 15% by weight. When the content is less than 5% by weight, no sufficient amount of the protein can be provided. When the content is more than 15% by weight, the production of the liquid food becomes difficult.

The food of the present invention can be provided, if necessary, by adding several kinds of vitamins
15 and minerals together with protein. When the liquid food is to be orally administered without being disagreeable to drink, the right proportion of sweetening materials, fruit juice, spices and the like can be added. As the sweetening materials, cane sugar which is a little browned by heating in solution is preferably used; it can be combined with chemical synthetic materials such as, for example, Stevioside, Aspartame and Glycyrrhizin. Phosphates, emulsifiers and the like can be used for dissolving, dispersing and stabilising
20 the protein.

The liquid food for supplying protein of the present invention is prepared by dissolving lactalbumin in water, preferably at 50° C or less, and then by heating the dissolved solution at 60° to 100° C, preferably at 70° to 85° to obtain a cloudy aqueous solution. Protein other than lactalbumin, seasonings, flavours and the like can be dissolved in the solution, the solution obtained can be sterilised at a high temperature of
25 100° to 150° C and the sterilised solution is charged into a vessel. As the sterilising means, a common steriliser such as, for example, a retort or an ultrahigh temperature steriliser can be used. The sterilisation conducted by using an ultrahigh temperature instantaneous heater which is of the indirect heating or direct steam heating type is preferably employed. After the sterilisation or before the sterilisation, the food can be homogenised, if necessary.

30 By using lactalbumin which is obtained by heating lactalbumin to denature in cloudy conditions, the protein can be protected from aggregation by heat treatment in the preparation of the liquid food, and the liquid food for supplying protein can contain lactalbumin of a high nutritive value. Accordingly, the food of the present invention is characterised in that it has high nutritive value and is liquid. It has the following advantages.

35 a) As the food is liquid, it is unnecessary to dissolve it in a solution and it can be taken as it is without any treatment. It can be easily mixed with milk or concentrated liquid food.

b) After sterilising, the food can be preserved for a long time as it is, and no separation, precipitation or aggregation of the contents of the food is observed.

40 c) For patients who suffer from hypoproteinemia or hypoalbuminemia and for normal healthy people who need protein, the food, which contains good quality protein can be easily given so as to improve nutrition.

The following examples illustrate the present invention more specifically. In these Examples % is expressed by weight.

45 Example 1

A food containing the constituents shown in Table 1 was prepared. Firstly, lactalbumin was added to water and dissolved. The liquid solution was then heated at a temperature of 75° C by means of a heat
50 exchanger of the plate type. The liquid was changed by heating from transparent to opaque and cloudy. Each remaining substance was added and dissolved in the cloudy liquid. The liquid obtained was homogenised at a temperature of about 60° C and a homogenising pressure of 50 kg/cm². The homogenised liquid was treated by means of an ultrahigh temperature instantaneous heat steriliser of the indirect heating type, at a temperature of 135° C for 12 seconds, then at a temperature of 70° C at a homogenising
55 pressure of 100 kg/cm², then the liquid was cooled to 20° C and charged in a sterilised vessel to obtain the liquid feed for supplying protein. The liquid food obtained had a viscosity of 12 cP (at 20° C), a protein content of 10% and a protein score of 100, it was flavoursome and could be used for supplying protein which had good quality. After the liquid food for supplying protein had been allowed to stand over a period

of six months at room temperature, no precipitate was observed, and the stability of the food was good.

Table 1

Substance	Amount (kg)
Lactalbumin (purity 95%)	7.37
Sodium caseinate	3.23
Cane sugar	6.00
Stevioside	0.001
Glycyrrhizin	0.001
Cream flavour	0.06
Vitamin A	0.007
Vitamin B ₁	0.001
Water	82.790

Example 2

A food having the constituents shown in Table 2 was prepared. Firstly, lactalbumin was added to water and dissolved. The vessel containing the liquid solution was heated at a temperature of 80 °C for 15 minutes by supplying steam into the jacket of the vessel. The heated liquid changed from transparent to cloudy. Each remaining substance was added to the cloudy liquid. The liquid obtained was cooled to 65 °C and treated at a homogenisation pressure of 100 kg/cm² so as to obtain a homogenised liquid. The homogenised liquid was charged into cans each having a volume of 200 cm³. Each can was sealed and quickly retort-sterilised at 128 °C for 7 minutes in an autoclave, and the liquid food for supplying protein was obtained. The liquid food has a viscosity of 8 cP (at 20 °C), a protein content of 5.5% and a protein score of 100, and could be used for supplying protein which had good quality. After the liquid food for supplying protein had been allowed to stand over a period of six months at room temperature, no precipitate was observed, and the stability of the food was good.

Table 2

Substance	Amount (kg)
Lactalbumin (purity 90%)	6.1
Cane sugar	3.0
Honey	2.0
Milk flavour	0.4
Vitamin A	0.007
Vitamin B ₂	0.001
Water	88.492

Example 3

A food having the constituents shown in Table 3 was prepared. Firstly, lactalbumin was added to water and dissolved. The liquid solution was then heated at a temperature of 80 °C by means of a heat exchanger of the plate type. The liquid was changed from transparent to cloudy. Each remaining substance was added to the cloudy liquid. The liquid obtained was homogenised at a temperature of about 70 °C and a homogenising pressure of 200 kg/cm². The homogenised liquid was treated by means of an ultrahigh

temperature instantaneous steriliser of the direct steam heating type, at a temperature of 140° C for 4 seconds, then at a temperature of 70° C at a homogenising pressure of 50 kg/cm², and the liquid was cooled to 20° C and charged in a sterilised vessel to obtain the liquid food for supplying protein. The liquid food obtained has a viscosity of 15 cP (at 20° C), a protein content of 14% and a protein score of 100. It could be used for supplying protein which had good quality. After the liquid food for supplying protein had been allowed to stand over a period of six months at room temperature, no precipitate was observed, and the stability of the food was good.

Table 3

Substance	Amount (kg)
Lactalbumin (purity 95%)	6.3
Decomposition product of casein	4.3
Decomposition product of albumen	4.0
Cane sugar	5.5
Sodium hexametaphosphate	0.1
Yogurt flavour	0.5
Calcium chloride	0.2
Water	79.1

Comparative Examples 1, 2 and 3

Using the same treatment process as used in Examples 1, 2 and 3, except that undenature lactalbumin was used instead of the denatured cloudy lactalbumin, the solution of the undenature lactalbumin was treated. The liquid obtained was solidified by the sterilisation step in each Comparative Example.

Comparative Example 4

Using the same ingredients as shown in Table 1 in Example 1, except that the amount of lactalbumin (purity 95%) was changed to 16.0 kg and the amount of water was changed to 74.16 kg, lactalbumin was added to water and dissolved. The liquid solution was heated by means of a heat exchanger of plate type at 75° C and solidified food was obtained.

Claims

1. A liquid proteinaceous food comprising protein, seasonings and/or flavouring material and water, characterised in that the protein comprises lactalbumin and/or egg protein in an amount of 5 to 15% by weight of the food and that the lactalbumin and/or the egg protein has been heated to denature it in cloudy conditions.
2. A food according to claim 1, in which denaturation has taken place by heating to 60 to 100° C, preferably to 70 to 85° C.
3. A food according to claim 1 or 2, in which the protein is dissolved in water at 50° C or below, before being heated to effect denaturation.
4. A food according to any preceding claim, in which the protein has a purity of at least 90% by weight.
5. A food according to any preceding claim, containing further protein which comprises one of more of egg protein, milk protein, soybean protein, wheat protein, fish protein, meat protein and gelatin.
6. A food according to claim 5, in which the further protein includes heat-stable casein.
7. A food according to claims 5 or 6, in which the total protein content does not exceed 15% by weight of the food.
8. A food according to any preceding claim, which has been sterilised by heating to 100 to 150° C.
9. A food according to any preceding claim, which has been homogenised.

10. A liquid food for supplying protein principally containing protein, seasonings, flavour materials and water, characterised in that the liquid food contains 5 to 15% by weight of lactalbumin as the said protein, the said lactalbumin being obtained by heating to denature in cloudy conditions.

5

10

15

20

25

30

35

40

45

50

55

(19)



Europäisches Patentamt
European Patent Office
Office européen des brevets



(11) Publication number:

0 371 659 A3

(12)

EUROPEAN PATENT APPLICATION

(21) Application number: 89311894.3

(51) Int. Cl.⁵: **A23L 1/305**

(22) Date of filing: 16.11.89

(30) Priority: 29.11.88 JP 299605/88

(43) Date of publication of application:
06.06.90 Bulletin 90/23(84) Designated Contracting States:
DE FR GB NL(88) Date of deferred publication of the search report:
30.01.91 Bulletin 91/05(71) Applicant: NIPPON OIL AND FATS COMPANY,
LIMITED
10-1, Yuraku-cho 1-chome
Chiyoda-ku Tokyo(JP)Applicant: SANWA CHEMICAL LABORATORY
CO., LTD.
35 Higashisotobori-cho Higashi-ku
Nagoya-shi Aichi-ken(JP)(72) Inventor: Tanaka, Yoshiharu
221-30, Ohtsukashinden
Kawagoe-Shi Saitama-Ken(JP)
Inventor: Iwamura, Sadaaki
Nihon Yushi Seishin-Ryo 2-3, Kouhoku**2-Chome****Adachi-Ku Tokyo(JP)**

Inventor: Suglura, Naoko

10-11-505, Tokumaru 3-Chome**Itabashi-Ku Tokyo(JP)**

Inventor: Asai, Hirimoto

1, Nakayama-Cho 5-Chome Mizuho-Ku**Nagoya-Shi Aichi-Ken(JP)**

Inventor: Kurachi, Tadashi

8, Wadakatsusatogo**Konan-shi Aichi-ken(JP)**

Inventor: Kurono, Masayasu

6-7, Sasaonishi 3-chome Toin-cho**Inabe-gun Mie-ken(JP)**

Inventor: Yasui, Bunichiro

3-8, Josai 2-chome Nishi-ku**Nagoya-shi Aichi-ken(JP)**

Inventor: Sawai, Kiichi

36-14, Ninomiya 1-chome**Funabashi-shi Chiba-ken(JP)**(74) Representative: Ackroyd, Robert et al
Pollak, Mercer & Tench Eastcheap House
Central Approachach
Letchworth Hertfordshire SG6 3DS(GB)(54) **Liquid food for supplying protein.**

(57) The invention is a liquid food for supplying protein, the food principally containing protein, seasonings, flavouring materials and water, and containing 5 to 15% by weight of lactalbumin as the protein. The lactalbumin is obtained by heating to cause denaturation in cloudy conditions. The food is useful for undernourished patients who suffer from hypo-proteinemia, hypoalbuminemia or average healthy people who need protein so as to consume nutritious food and develop their muscles.

EP 0 371 659 A3



European
Patent Office

EUROPEAN SEARCH REPORT

Application Number

EP 89 31 1894

DOCUMENTS CONSIDERED TO BE RELEVANT

Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int. Cl.5)
X	EP-A-0 211 118 (NEW ZEALAND GOVERNMENT PROPERTY CORPORATION) " column 1, lines 11 - 15; claims " " column 2, lines 11 - 24 @ column 4, lines 40 - 57 "	1,9,10	A 23 L 1/305 A 23 L 2/26 A 23 L 2/38
X,Y	US-A-2 919 195 (R.J.BLOCK) " column 2, line 50 - column 3, line 20; claims " "example 4 "	1-10	
Y	US-A-3 737 326 (J.A.BASSO ET AL.) " column 2, line 34 - column 3, line 33; claims "	1-10	
A	EP-A-0 083 327 (ARLA) " claims "	1-10	
A	US-A-3 695 890 (A.T.MILLER) " claims "	1	
The present search report has been drawn up for all claims			TECHNICAL FIELDS SEARCHED (Int. Cl.5) A 23 L
Place of search The Hague		Date of completion of search 03 December 90	Examiner VAN MOER A.M.J.
<div><p>CATEGORY OF CITED DOCUMENTS</p><p>X: particularly relevant if taken alone</p><p>Y: particularly relevant if combined with another document of the same category</p><p>A: technological background</p><p>O: non-written disclosure</p><p>P: intermediate document</p><p>T: theory or principle underlying the invention</p></div> <div><p>E: earlier patent document, but published on, or after the filing date</p><p>D: document cited in the application</p><p>L: document cited for other reasons</p><p>&: member of the same patent family, corresponding document</p></div>			